US ERA ARCHIVE DOCUMENT

### EFFICACY EVALUATION AND TECHNICAL MANAGEMENT SECTION

#### EFFICACY REVIEW -I

#### ANTIMICROBIAL PROGRAM BRANCH

IN 11/29/93 OUT 12/3/93 Mula Nums Date 12/3/93 Reviewed by Michael /Nieves EPA Reg. No. or File Symbol\_ 1677-90 EPA Petition or EUP No. None Date Division Received 7-23-93 Type Product Food Contact Surface Sanitizer MRID No(s) 427276-01 Product Manager\_\_\_\_\_\_ PM 32 (Douglas) Product Name Mandate CIP Acid Sanitizer Company Name Ecolab Inc. Submission Purpose New Application Type Formulation Liquid Active Ingredients(s) % 

# EFFICACY EVALUATION AND TECHNICAL MANAGEMENT SECTION

# EFFICACY REVIEW -II

# ANTIMICROBIAL PROGRAM BRANCH

IN <u>11/29/93</u> OU	JT <u>12/3/93</u>
Reviewed by Michael Nieves	
EPA Reg. No. or File Symbol	1677-90
EPA Petition or EUP No	None
Date Division Received	7-23-93
Type Product Food Contact	Surface Sanitizer
MRID No(s)	427276-01
Product Manager	PM 32 (Douglas)
Product Name	Mandate CIP Acid Sanitizer
Company Name	Ecolab Inc.

200.	0	Introd	uction:

200.1 Uses:

See attached proposed label.

200.2 Background Information:

The submission received 7-23-93, is an application for new registration with efficacy data and proposed label.

200.3 Factors Affecting Amount/Type of Data Required:

None.

201.0 Data Summary

None

201.1 Abstract of Test Reports:

None

201.2 Brief Description of Tests:

"Mandate Food Contact Surface Sanitizing Efficacy" by Leanne J. Adkins of Ecolab, Inc., 840 Sibley Memorial Highway, Mendota Heights, MN 55118; dated 3-31-1993, (427276-01).

201.3 Data Summaries

None

201.4 Other Summarized Results:

See Recommendations under 202.0.

### 202.0 Recommendations

## 202.1 Efficacy Supported By The Data:

A. "Mandate Food Contact Surface Sanitizing Efficacy" by Leanne J. Adkins of Ecolab, Inc., 840 Sibley Memorial Highway, Mendota Heights, MN 55118; dated 3-31-1993, (427276-01).

The submitted data developed by the AOAC Germicidal and Detergent Sanitizer Test Method appear adequate to support effectiveness of the product as a sanitizing rinse for previously cleaned food contact surfaces against <u>Escherichia coli</u> and <u>Staphylococcus aureus</u> at the recommended use dilution of 1 ounce in 6 gallons of hard water (500 ppm hard water as CaCo<sub>3</sub>) for sanitizing by immersion or circulation and 1 ounce in 3 gallons of hard water (500 ppm hard water as CaCo<sub>3</sub>) for spray sanitizing for a contact time of 30 seconds at 25°C.

### 203.0 Labeling:

Under DIRECTIONS FOR USE:

- 1. Delete "...-clean all surfaces thoroughly with proper detergent and rinse with water" to "Remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak treatment. Thoroughly wash surfaces or objects with a good detergent or compatible cleaner, followed by a potable water rinse prior to application of the sanitizing solution".
- 2. Change "Drain thoroughly" to read "Drain thoroughly and then air dry".
- 3. Delete all references to concentrations in parts per million (ppm); for example "...use MANDATE at 1 ounce to 6 gallons of water (1300 ppm)" should read "...use MANDATE at 1 ounce to 6 gallons of water".